# HOME AND SOCIETY.

AN OLD WOMAN'S POSSESSIONS

ATTHEW'S DISAPPROVAL-HOW TO DRESS-SOME THE GUIDE ABOUT LAMB-MASCULINE

d a prominent part in social life during which constituted the "great mamulations of years, was turned over to sacred coffers, save an ancient maid who as disposed of, a clause in regard

todian. I also request that a month later my decease, on the same day of the week and e hour, my female descendants shall meet eiving the keys from Abigall Guttermann, on and equally distribute the contents of the

was describing the occurrence after-

and up-to-date fashions are apt to effect their

buyes we shall have your young ansiress on buyes next, said Mr. A. to Matthew, wishing to bur what the old man would say.

"No. sir," very emphatically. "Mrs. A. is not of that sort," he answered with conviction. And although, to tell the truth, I had been meditating a tr. I actually did not have the moral courage to counter Matthew's wondering pity and disap-

younger sister, a bride of a few months only. "for then I married Jack he remarked confidentially to Xx X at the wedding, 'Yes, ma'am, we've marnet Miss Jennie to Mr. Brown. The fact is he was Ce best we could get, although I should not contierhim altogether up to the family standard."

To people of cosmopolitan culture and manifold expriesce the psychological and intellectual disthe philosophers are so naif about their exmees and take it so innocently for granted that By are ploneers, as it were, in sentiment and adthought, never realizing that others have through the same phases probably years beof that to the more mature mind they seem "Mrs. Z. has actualy discovered a Bible" observed dryly a clergyman's wife, in the busbend's congregation a new luminary had then in the shape of a fashionable woman who ad suddenly developed a talent for expounding the empures, and who held weekly meetings in her dewing-room for the purpose.

The X's are a wonderful family," remarked an of clubman rather cynically; "they really seem to and that they feel what no one has ever felt be-To hear Mrs. X. talk about her daughter's en-Exement you would think that no one had ever loved before, and now that she has lost her husband the has invented grief."

Youthful thinkers are particularly amusing. casing the truisms of all time with the utmost eriousness, while the "advanced" young mothers, with their toddling bables, imagine that they have scovered evolution and that no one has read Serbert Spencer but themselves.

beef and mutton is the winter, and the summer is the season for those lighter meats, like lamb, children and veal, which do not require bell in a box; and a winte duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal, which do not require bell in a box; and a winter duck or flanner and veal and the bell in a box; and a winter duck or flanner and veal as important to a woman's happings with the summand and the proposal of the proposal and transported the proposal and transported the proposal of the proposal and transported the proposal of the proposal and transported the proposal of the proposal and transported the proposal and transported the proposal and the proposal and transported the proposal and t

experiment is worth trying at all events.

table is to put it in a stone jar with a cover, and to set this jar in a pot of cold water. Bring it to a

### WOMAN'S HAIR.

METHODS OF ARRANGEMENT-REGULAR WASH-

beautifully than they are to-day. There is an easy grace about the carefully careless waves that lends



lines and expression

## A QUESTION OF CHOPS.

The hind-quarter of lamb, like the fillet of yeal, is highly esteemed because it is sold at a large price, and the demand for this cut keeps the price always at a high notch. It is a rather dry meat, unless it is a part of a very young and tender animal. It makes especially nice steaks, because there is no sinew and comparatively little bone and fat. But the absence of fat, which protects the muscles, makes it a dryer meat. The fore-quarter, which has a greater amount of bone and a greater amount of fat and waste, is yet a juicier cut, and when properly handled produces a variety of delicious dishes. The rask of lamb, including the rile, equivalent to the rib reast in beef, is the choicest cut in the lamb and is so esteemed by all "who know." An amateur can cook the nind-quarter of lamb; it takes a chef. and is so esteemed by all "who know." An amateur can cook the hind-quarter of lamb; it takes a chef to bring out all the fine parts of the fore-quarter.

The very best chops in the animal are the rib chops. When properly trimmed these contain but a small proportion of fat. They are a part of the rack, which includes all the ribs with the breast cut off. The loose fat around the meat of the chop is entirely trimmed off. Lamb chops are ordinarily

small proportion, of fat. They are a part of the rack, which includes all the risk with the breast of the chop is entirely trimmed off. Lamb chops are of limitify cut about half an inch thick, but they should be flattened a little when they are cut so that they may be cooked until the juice that runs from them is white, not red. This rule applies strictly to young lamb, or red. This rule applies strictly to young lamb, or red. This rule applies strictly to young lamb, early the may be cooked until the juice that runs from their may be cooked until the juice that runs from their may be cooked until the juice that runs from their may be cooked until the juice that runs from their may be cooked until the juice that runs from their may be cooked the flavor of mutton. Such meat as the may properly be cooked rare like mutton and beef. Throughout this article reference is made to the young grass lamb or spring lamb, and not to the yearling.

Like the meat of chicken and yeal, lamb does not require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung any length of time, but its most require to be hung in a week or longer and be important to the proved in flavor, and good Southdown mutton went to the proved in flavor, and good Southdown mutton went to the proved in flavor, and good Southdown mutton went to the proved in flavor, and good Southdown mutton went to cannot take the place of neutral rodule to a flavor the proved in flavor the proved in fl

A sauce often served with these chops con

#### THE SUMMER COTTAGE.

## FASHIONS FOR MEN.

The midsummer suck cost which has been unleversally adopted by well-dressed men is simple-breasted and closes with three buttons. It extends

AQUATIC GARDENING.

TRANSFORMING A SWAMP INTO A FAIRY-

The Government Tests Both U.S. and Canadian, show ROYAL Baking Powder

Superior to Every Other in leavening strength.

The Most Economical in use.

the appreciative enjoyment that would otherwise be feit in contemplation of the exquisite Nymphaeas and Nelumbiums that gem the surface of the pond.

uccessful rivals of the Nymphaea in loveliness.

under a class show novel and exquisite surfaces like loosely piled plush.

Before leaving the ponds it may be as well to correct an erroneous impression that will naturally suggest itself to any one unfamiliar with aquatic gardening. This is that the culture of water plants and of mosquitoes necessarily go together. Probably nowhere else in New-Jersey are there so few of these insect pests as here. The water swarms with fish, which devour the larvae of the mosquitoes, and any that escape to the winged stage are quickly snapped up by the dragon files.

WONDERFUL GREENHOUSE PLANTS.

adapted to their requirements, so that gradually the hordering of his aquanic garden epread as a model wild garden up the hillside and into the woods. With such admirable art was the work done that art was quite concented. The whole seemed but a peculiarly charming spot wherein nature had massed together in happiest combinations the best specimens of her choicest native foliage and flowers, so that at no time, from the singing of the bluebird in early spring until the snow flew was there lack of loveliness along the wildwood paths or among the naw crystalline pools. Such stock as Mr. Nash did not find growing will be bought from Mr. William Tricker, then established at Dongan Hills, on Staten Island, and aiready funeus as a grower of prize chrysantheniums and cultivator of choice aquatic plants, for which he held taken prizes at all the principal horticultural exhibitions and flower shows. A couple of years ago, finding his place on Staten Island indequate to meet the rapidly increasing demands of his business. Mr. Tricker affected a business arrangement with Mr. Nash by which they joined for the principal plants.

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